

Apple wood smoked bacon gougère, cheese and fresh herbs whipped cream, balsamic caramel |

Recipe for 12 Tapas



Description

Cheesy choux, stuffed with cream cheese and bacon.

Note

The pastry choux can be frozen, so feel free to double the recipe to stock up.

Ingredients

For the choux

- 60 Ml Water
- 60 Ml Milk
- 10 Gr Salt
- 5 Gr Sugar
- 50 Gr Butter
- 80 Gr Old cheddar
- 70 Gr Flour
- 2.50 Unit(s) Egg

For the stuffing

- 250 Ml 35% whipping cream
- 270 Gr Cream cheese
- 300 Gr Bacon
- 4 Turn(s) Fresh ground black pepper
- 5 Sprig(s) Chives
- 3 Sprig(s) Thyme
- 8 Leaf(ves) Flat parsley

Preparation

- Preparation time **45 mins**
- Preheat your **four** at **480 F°**

For the mise en place

Cut the bacon in small cubes, sear it for a few minutes until crispy. Chop the thyme, mince the chives and pick the parsley.

For the choux

Pre heat your oven on 480°F. In a pot, bring to boil the water, the milk, the sugar, the salt and the

butter. Out of the stove put the flour in the liquid and mix well with a wood spoon, then dry the mix on the stove.

Put the dough in the mixer, start it slow for 2 minutes, add the cheese, then start adding the eggs one by one. When done, make some 2 cm balls on a baking tray with a pastry bag and a plain socket. Put it in the oven, and low the temp to 350°F, cook it for 20-25 minutes until nice coloration.

For the stuffing

In a bowl, mix the cream cheese and the cream, add the freshly ground pepper.

Add the bacon, the thyme and the chives.

Put the mix in a pastry bag.

For the plating

Make a little hole at the bottom of the choux and stuff the choux with the mix. Top it with balsamic glaze and the parsley leaves.

Bon appétit!